

## Selezione Opportunità di Cooperazione Internazionale nel settore Alimentare

*L'Ufficio Innovazione e Trasferimento Tecnologico supporta le Camere di commercio piemontesi sulle tematiche e i servizi legati all'innovazione e al trasferimento tecnologico.*

*I soggetti beneficiari sono principalmente centri di ricerca universitari e imprese della regione che spesso non dispongono al loro interno del capitale umano e delle risorse finanziarie necessarie per l'innovazione, per il miglioramento delle proprie conoscenze in campo tecnologico e per le attività di osservazione tecnologica.*

*Nell'ambito di tali servizi vi invitiamo a consultare le seguenti opportunità di cooperazione internazionale nel settore alimentare.*

[Ricerche Partner](#)

**Title: Meat control increasing safety in the food industry control systems** (Ref. PMI7-IT-BSGSME-3)

Abstract: Consumers are more and more careful to their well-being and fitness. Their increasing choice is in safer and moderately prepared food. Research for more effective quality controls systems available to small and medium enterprises in the meat sector is therefore a priority. The aim of the research project proposal is: - to reach the characterisation of an innovative control procedure in transforming and evaluating the meat products; - to compare the research results with "traditional" control systems in order to measure its real effectiveness; - to establish a new and improved standard quality level of the final product and its guaranteed safety.

**Title : The impact of biocide usage on antimicrobial resistance in food-borne pathogens and in pathogens of veterinary interest affecting human health** (Ref. FAFB-IT-SMCP-19)

Abstract: The project aims to monitor the risk for human health in the use of certain domestic and industrial biocide. In particular, antibiotic resistance and resistance to biocide molecules (disinfectants, antiseptics, preservatives, and sterilants) will be systematically investigated in human food-borne pathogens and in pathogens of veterinary interest. This research will be carried out at three distinct levels addressing: i. the entity of the phenomenon; its biochemical and genetic bases; iii. its evolution. Expertise is required in the fields of: microbial ecology; microbial physiology; microbial evolution; microbial genetics; molecular microbiology; food microbiology; mutagenesis and carcinogenesis (Ames, Zimmermann and Ty tests).

**Title : Eating module, Mediterranean diet adherence and body mass index in adolescents** (Ref. FAFB-PT-SMCP-3)

Abstract: In spite of the well documented health-related advantages of the Mediterranean diet, obesity is becoming a serious issue in the Mediterranean area. The aim of the proposed study is (1) to explore the relationship between body mass index and adherence with healthy eating module (Mediterranean eating habits) and with Mediterranean diet by using standardized tools; (2) to assess the efficacy of a nutritional education intervention program in changing eating modules and BMI in adolescents.

**Per informazioni :**

**Unioncamere Piemonte – Ufficio Innovazione e Trasferimento Tecnologico**

**Tel. (+39) 011 5669234/5/6; Fax. (+39) 011 5669238;**

**Via Cavour, 17 – 10123 Torino, Italy Email: [innovazione@pie.camcom.it](mailto:innovazione@pie.camcom.it)**

**Title : Biowastes - an alternative source of bioactive or industrial added value products** (Ref. FAFB-EU-SMCP-9)

Abstract: To study agrotechnical and nutrient procedures and metabolic pathways leading to enhancement of production of biologically active substances (BACs – flavonoids, phenolic acids, tannins, terpenoids, anthocyanidins, enzymes, etc.) in different vegetative stages of plants based on a study of influences of external factors on time and space distribution of BACs.

**Title : Plant Based Vaccines** (Ref. FAFB-EU-SMCP-8)

Abstract: For the economical production of safe vaccines and pharmaceutical proteins, plants offer many advantages over current production platforms. However most recent production platforms are based on either transient or constitutive expression in the green tissue and as such have certain limitations in the high water content and related relatively low yield and processing cost. The purpose of the project will be to find ways how facilitate the design and optimization of expression cassettes and strategies to improve the expression levels in legumes even further. We are also interested in the ability of legume seed to produce and store multicomponent vaccines. Our team also has long lasting experience in the use of plant viral vectors for vaccine production.

**Title: Alternatives to sulphites in drinks and foods** (Ref. FAFB-EU-SMCP-6)

Abstract: The project will be focused on production of (i.) wine and all products on the basis of vine grapes (no addition of alcohol), ii.) drinks with tonic additives, iii.) non-alcoholic drinks and products on basis of fruits and vegetables (including those on basis of milk).

Sulphites may be replace with: 1) biologically active substances , BACs natural antioxidants, anti-microbial, enzymes etc. 2) physico-chemical alternatives for elimination and/or reduction of losses of BACs and prevention of microbial processes, application of techniques for preservation of other types of foods 3) biochemical alternatives, isolation of BACs from organic biowastes and isolation of other natural antimicrobial and antioxidative substances from plant materials as alternatives to sulphites 4) other alternatives

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**Title: A highly sensitive, low cost biosensor for the wine industry** (Ref: 06 ES MADG 0G7Z)

Abstract: A Spanish spin-off has developed an innovative biosensor system for the wine industry that makes assessment studies faster, cheaper and reliable. The company is looking for partners interested in integrating this system, or bringing the product to market under some form of commercial agreement. The company also offers full training and technical support.

**Title: A new solution to lower salt consumption in the food industry** (Ref: 07 FR RAAR 0IRZ)

Abstract: A French SME has developed a salt substitute. This product allows the industry to use less natural salt than usual. Some opportunities in bakery, prepared foods, savoury, meat, and cheese applications have been tested. The company has the exclusive rights to promote, produce and distribute this new salt substitute (patented). The company is looking for partners to explore new applications for that salt substitute.

**Title: Increase of food safety using pulsed electric fields treatment** (Ref: 06 FR SOCA 0GNI)

Abstract: A French technical centre specialised in new technologies of food decontamination has developed expertise about food treatment using pulsed electric fields. With appropriate scientific and technical collaboration, a high-performance pilot device has been developed and allows recognised know-how and optimisation of this non-thermal process for a lot of drinks, dairy products, fruit juices and liquid ingredients. The team is seeking research and industrial partners for testing new applications.

**Title: A new enzyme with xylanase activity adapted for pulp and paper industrial processes and agrofood applications** (Ref: 06 BE WLDG 0FTI)

Abstract: A Belgian research centre has developed an enzyme with xylanase activity at acidic pH. Many industrial processes in the pulp and paper sector or in the agrofood sector require such enzymes to improve their performance and yield. The laboratory is looking for a license agreement or technical co-operation.

**Title: Unique protein-rich food products made of egg whites** (Ref: 07 CZ CZBP 0IRM)

Abstract: A Czech SME has developed unique protein-rich food products made of a basic ingredient - food protein-rich substance, which is made of egg whites. These food products have got a high content of egg proteins, minimum fat and low energy rate. The production process of the basic substance is based on a unique technology. The SME is looking for a license agreement.

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**Title: Lipid nutrients and their biological interactions in functional foods** (Ref: 06 IT LAPM OFUD)

Abstract: An Italian company has developed highly innovative experimental models to test in vitro, in vivo & in humans the biological activities of several lipid nutrients and their biological interactions. The use of sophisticated tools allows approaching the analysis, design and development of novel functional foods in order to have all the required information for patenting and marketing the novel product. They are looking for technical co-operation and commercial agreement with technical assistance.

**Title: Management software that can be applied to industries in the food cluster** (Ref: 07 PT PTAI 0104)

Abstract: A Portuguese software company has developed a software application that can manage all the aspects connected with food production, namely traceability and HACCP, in all kind of food industries. Advantages over other existing applications are its modular architecture, which allows quick configuration of the system for application in different industrial segments and transparent integration with multiple devices (sensors, PDAs, computers, etc.). The company is seeking partners in the food sector.

**Title: An olive-oil processing system reducing the fat content left in olive pomace to 1.3 %** (Ref: 07 TR TEEU OJAA)

Abstract: A Turkish SME from Izmir has succeeded in decreasing the fat content left in olive pomace to 1.3 % with the help of the technology they have developed in continuous olive oil processing system. They want to establish collaboration on foreign markets. Partnerships in the form of license agreement, commercial agreement with technical assistance, manufacturing agreement (sub-contracting) and/or joint venture agreement are being sought.

**Title: A technology for producing mayonnaise sauce** (Ref: 06 PL EPUW OGSW)

Abstract: A Polish research institute offers a technology for production of dietetic mayonnaise sauce intended for people with symptoms of phenylketonuria, which is a congenital defect of phenylalanine metabolism, resulting in mental retardation. The research institute seeks partners for license/commercial agreement.

**Title: Innovative Food Containers for Products With a Long Shelf-Life** (Ref: 07 GB MICU OHHT)

Abstract: A UK company specialised in plastic packaging has developed a range of innovative food packaging products. The innovative multilayer sheet and packs are especially suitable for oxygen sensitive food products. The packaging products are manufactured by blow moulding, injection moulding and thermoforming processes, and are easily sterilised. The company also provides co-extrusion barrier products suitable for high-temperature processes. The company is seeking partners for commercial agreements.

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**Title: New and innovative plastic products for food and beverage packaging** (Ref: 07 GR IHET OIQR)

Abstract: A Greek industry specialised in the manufacturing of special industrial plastics as well as in the design and construction of injection moulding technology seeks collaborations on the design and production of new and innovative products, or the improvement of existent products of rigid plastic. Target products include food and beverage containers that could replace glass for the food and beverage packaging. Cooperation can be achieved through a license agreement with technical assistance.

**Title: Know-how or technology in a range of pharmacy and biotechnology to use in a production of supplements, food additives and drugs** (Ref: 07 PL WPTS OIMX)

Abstract: Company from north-west Poland is looking for a know-how or technology from pharmacy and biotechnology sectors to use them for a production of supplements, food additives and drugs. Company is willing to cooperate with companies and R&D sectors and is interested in any form of cooperation, including financial one.

**Title: Marinade for seafood products which will prolong shelf life** (Ref: 07 PL WPTS OIBJ)

Abstract: Northwest Poland SME from fish processing industry, which manufactures herring products, because of enlarging its products range, is looking for a marinade for seafood products which prolongs their shelf life up to 6 months. Various marinade bases are allowed. Company is interested in license agreement, manufacturing agreement or commercial agreement with technical assistance.

**Title: New equipment and machinery for the Chilean processed food industry** (Ref: 07 CL CLFE OIGN)

Abstract: A Chilean machinery and equipment supplier, placed in Santiago the Chile and with more than 30 years experience in the industry looks for innovative equipment and machinery for its clients in the food industry. The supplier looks for a commercial agreement with technical assistance with a specialised company in the field of designing and manufacturing machines and equipment for the food industry. The equipment or machinery should have been previously tested on the market.

**Title: Platform technology suitable for rapid testing in food safety** (Ref: 07 AT ATBI O18N)

Abstract: An Austrian company is looking for a platform technology suitable for rapid testing in food safety. The technology should preferably be antibody/sensor-based and suitable to test multiple parameters in the field of food contaminants and undesirable substances. The technology shall be used for easy on-site rapid testing. The technology should have passed feasibility for the detection of small molecules in food/feed matrices. Licensing agreement or technology purchase agreement preferred.

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**Title: Biotracers in Food and Feed** (Ref: 07 AT ATBI 018L)

Abstract: An Austrian company leading in the production of feed additives is seeking an innovative technology to trace its products to prevent copying as well as to check correct inclusion rates in finished feed. They are looking for materials that can be added to additives and allow quantitative and qualitative tracking. Stability of at least one year has to be guaranteed. Materials have to comply with feed ingredient regulations. Possible cooperation forms: licensing of existing products or joint R&D.

**Title: Technology for starting production in the areas of cooling, food and textile** (Ref: 05 PL SPUS OBYD)

Abstract: A Polish firm is looking for partners from all over Europe who are able to offer usage-ready technology. From its side it offers manufacturing equipment, financing and workers. The technology sought should be ready to use and must be different from the company's previous production profile such as cotton works.

**Title: Edible identification tags for food products** (Ref: 07 NL NLSY 014F)

Abstract: A Dutch company is seeking a technology for identification of food products for tracking and tracing purposes. The identification tags must be edible and are to be fixed on or inside the food product itself, and not on the packaging. After unsatisfactory experiments with dot codes printed with edible ink and read with vision systems, the company is now looking for a partner with knowledge or experience on the subject, to enter joint development towards a new solution to this problem.

**Title: Traceability system and traceability software for the food industry** (Ref: 07 BG BGAR OHM4)

Abstract: A Bulgarian private company specialised in consulting services for the food industry is looking for project partners for development and testing of a traceability system and traceability software to control the processes in production.

**Title: Experts in migration dealing with plastic packaging for food contact** (Ref: 06 ES SERT OERU)

Abstract: A Spanish research centre from the plastics sector with wide experience in plastic packaging for food contact is looking for professionals having expertise in migration tests. They are interested in establishing technical cooperation to develop jointly analytical testing methods for specific migration and total content of substances that are included in the Positive Lists of European Legislation.

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